

Four-Cheese Stuffed Shells



Preparation time: 20 min
Difficulty: Easy

Ingredients

- 4% cottage cheese: 1/4 cup
- Jumbo pasta shells: 1 pack
- Ricotta cheese: 1/4 cup
- Shredded Asiago cheese: 1/4 cup
- Shredded part-skim mozzarella cheese, divided: 1/2 cup

For this recipe we used:

Passata 1 cup



Preparation

Four-Cheese Stuffed Shells just got a whole lot better! Our new Passata is the velvety, tomato-packed way to make sure these shells are exceptional in every bite. Watch weeknight meals transform with our authentically Italian tomato flavor.

Instructions:

1. Preheat the oven to 350°. Cook pasta according to package directions. Meanwhile, in a small bowl, combine 1/4 cup mozzarella cheese, Asiago cheese, ricotta cheese, cottage cheese, chives and 1/2 cup spinach (save the remaining spinach for another use).
2. Spread 1/2 cup Passata sauce into a shallow 1-1/2-qt. baking dish coated with cooking spray. Drain pasta; stuff with cheese mixture. Arrange in a prepared dish. Top with remaining Passata sauce and mozzarella.
3. Cover and bake until heated through, 25-30 minutes.